



FESTIVE MENU
TOUJOURS
JOYFUL & CURIOUS

APERITIF

ROSEMARY BREAD 10

ARTICHOKE - ROSEMARY - ALMOND - OLIVE OIL

MARINATED OLIVES 7

ROCK OYSTERS 30

6 PCS - IRISH OYSTERS - MIGNONETTE -
LAOTIAN SAUCE

ASIAN OYSTERS 35

4 PCS - BLACK BEAN SAUCE - RED PEPPER -
SCALLION

SUSHI & NIGIRI SETS

ULTIMATE LUXURY SHARING PLATTER

MIN 2 PERS 60 P.P.

SASHIMI MIX 3 DIFFERENT KIND OF FISH -
SPICY TUNA - SPICY VEGA - SURF & TURF -
SEARED SALMON - TUNA TARTARE -
CHEF'S CHOICE NIGIRI - 4 PCS. SPECIAL OYSTER
- CEVICHE - TACO SPECIAL

LUXURY SHARING PLATTER

MIN 2 PERS 40 P.P.

SPICY TUNA - SPICY VEGA - SURF & TURF -
SEARED SALMON - TUNA TARTARE - CHEF'S
CHOICE NIGIRI - 2 PCS. SPECIAL OYSTER -
CEVICHE - TACO SPECIAL

SASHIMI MIX 45

SALMON - TUNA - KINGFISH - SEA BREAM

DELUXE SUSHI ROLL SET 90 37 PCS

FUTOMAKI SOFT SHELL CRAB - SPICY TUNA -
PINK PANTHER - SURF & TURF -
SEARED SALMON

SUSHI ROLL SET 45 16 PCS

SPICY TUNA - SPICY VEGA - SURF & TURF -
SEARED SALMON

NIGIRI SET 65 10 PCS

TENDERLOIN - SALMON IKURA -
TUNA PUFFED RICE - SEA BREAM LIME ZEST -
KINGFISH YUZU

NIGIRI DUO 42

4 NIGIRI TUNA - 4 NIGIRI SALMON



TOUJOURS

JOYFUL & CURIOUS

SHARED STARTERS

SIGNATURE PLATTER

MIN 2 PERS 40 P.P.

BEEF TATAKI

PONZU BUTTER - CAULIFLOWER - WASABI -
CRUNCH

-

CRISPY PEKING DUCK PANCAKES

CRISPY FRIED DUCK - HOISIN - PANCAKES - LEEK

-

SALMON LIME TACO 2 PCS

SALMON - LIME - AVOCADO - JALAPEÑOS

-

POPCORN CHICKEN

SOY - SESAME - SPRING ONION

-

EDAMAME

PESCATARIAN PLATTER

MIN 2 PERS 40 P.P.

SALMON TATAKI

PONZU BUTTER - CAULIFLOWER - WASABI -
CRUNCH

-

TUNA PIZZA

TUNA CARPACCIO - PAPPADUM -

WASABI MAYONAISE - WAKAME

-

LOBSTER TACO 2 PCS

LOBSTER - LIME - AVOCADO - JALAPEÑOS

-

FRIED EBI 4 PCS

-

EDAMAME

-

FRIED TEMPURA ZUCCHINI

SHARED MAIN

BUTCHERS SPECIAL CUTS (TO SHARE +/- 2 pers)

CÔTE DE BOEUF 120

SCOTCH PGI - 800 GR - BONE IN RIB EYE

PORTERHOUSE 130

WEIDERUND - 1 KG - Tournedos/SIRLOIN

NEW YORK SHELL STEAK 130

USA - 700 GR - BONE IN SIRLOIN



STARTER

CARPACCIO WAGYU BEEF 20

AUSTRALIAN WAGYU STONE AXE - SHALLOT -
OLIVE OIL - PARMESAN

BURRATA (V) 20

TOMATO - BASIL - SPINACH - LAVAS

VITELLO TONATO 20

ROASTED VEAL - CAPERS - TUNA MAYONNAISE

MAIN

BURGER & FRIES 25

SMOKED CHEDDAR - TOMATO RELISH -
BLACK GARLIC MAYONNAISE - BACON
- PICKLE - FRIES

TENDERLOIN 45

TENDERLOIN - RED WINE -
CAMELIZED SHALLOT -
KING OYSTER MUSHROOM

TOURNEDOS ROYALE 75

TOURNEDOS - FOIE GRAS - TRUFFLE -
RED WINE - CAMELIZED SHALLOT -
KING OYSTER MUSHROOM

ENTRECOTE 45

SCOTCH PGI 250 GR - AJI VERDE - CORIANDER

TUNA STEAK 40

MISO EGGPLANT - SESAME - NOODLES -
CARROT & LIME

ZEETONG / SOLE MEUNIERE 65

500/600 GR - BEURRE NOISETTE - PARSLEY

TRUFFLE RISOTTO (V) 32

MUSHROOM - MASCARPONE - PARMESAN CRISP

SUPPLEMENTS

FOIE GRAS 10

FRESH TRUFFLE 25

SIDE

TRUFFLE PARMESAN FRIES 10

FRITES 6.5

MIXED SALAD 10

ALLERGY INFORMATION:
ALL OUR DISHES MAY CONTAIN CERTAIN
ALLERGENS. PLEASE CONTACT YOUR
WAITRESS OR WAITER FOR EXTRA
INFORMATION.

